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(54) Title: A METHOD FOR PREPARING HYPOALLERGENIC FRUIT AND/OR VEGETABLE DERIVATIVES

(57) Abstract: The object of the present invention is a novel transformation process of fruits and vegetables for manufacturing industrial derivatives such as hypoallergenic juices, puree and concentrates, etc. mainly intended for individuals suffering from OAS (Oral Allergy Syndrome) following the consumption of traditional industrial derivatives, but also for general consumption to prevent sensitization in atopic patients. In a second aspect, the present invention also relates to the products obtainable by means of said process.



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